

chocolate

to die for

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BURNT SUGAR CANDY BAR CAKE

| Deep Chocolate Cake |

Chocolate can be regal, whimsical, or even both—as with this intense chocolate cake. Its fluffy chocolate-malt frosting is crowned with crunchy malted milk balls.



DEEP CHOCOLATE CAKE WITH DOUBLE-MALT TOPPING

It's hip to be square, but this stunning cake can be round too. Use 9x1½-inch-round baking pans instead of the 8-inch-square pans.

Prep: 25 minutes **Bake:** 17 minutes

Cook: 1 hour **Chill:** 3 hours

Assembly: 15 minutes

- ½ cup unsweetened cocoa powder
- 2 cups all-purpose flour
- 1 tsp. baking powder

- ½ tsp. baking soda
- ¾ cup butter, softened
- 1¾ cups sugar
- 3 eggs
- 4 oz. unsweetened chocolate, melted and cooled
- 2 tsp. vanilla
- 1½ cups milk
- 1 recipe Chocolate Malt Frosting
- 2 cups malted milk balls or miniature malted milk balls

Deep Chocolate Cake | continued

1. Grease three 8x8x2-inch baking pans; lightly dust each pan with 1 teaspoon of the cocoa powder.

2. In a medium mixing bowl stir together the flour, remaining cocoa powder, baking powder, and baking soda. Set aside.

3. Preheat oven to 350° F. In a large mixing bowl beat the butter with an electric mixer on medium-high speed for 30 seconds. Add sugar; beat until combined. Add eggs, one at a time, beating for 30 seconds after each.

4. Beat in chocolate and vanilla. Alternately add flour mixture and milk, beating on low speed until thoroughly combined.

5. Divide batter into prepared pans; spread evenly. Bake for 17 to 20 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pans on wire rack for 10 minutes. Remove cakes from pans. Transfer cakes to wire racks; cool completely. Prepare Chocolate Malt Frosting (see recipe, below).

6. To assemble cake, spread $\frac{3}{4}$ cup of Chocolate Malt Frosting on two of the layers and stack. Add top layer; frost the top and sides of the cake, reserving some frosting for the piping. Place the remaining frosting in a decorating bag fitted with a medium round tip. Starting from the bottom, pipe a zigzag pattern on sides and top edge of cake. Coarsely chop or halve some of the malted milk balls, if desired. Decorate the cake with milk balls. Refrigerate. Makes 20 servings.

For Chocolate Malt Frosting:

1. In a saucepan over medium-high heat bring 2 cups whipping cream just to boiling. Stir in $\frac{1}{3}$ cup malt powder. Add two 11.5-oz. packages milk chocolate pieces (do not stir). Cover; set aside 5 minutes. Stir until smooth. Transfer to large mixing bowl. Mixture will be thin. Cover and refrigerate 3 hours or until frosting is thoroughly chilled.

2. Set bowl of frosting in a larger bowl of ice water. Beat frosting with an electric mixer on medium speed for 3 minutes or until fluffy and of spreading consistency. (The frosting will turn light brown with beating.)

Nutrition facts per serving: 540 cal., 33 g total fat (17 g sat. fat), 83 mg chol., 263 mg sodium, 61 g carbo., 1 g fiber, and 8 g pro. Daily Values: 21% vit. A, 0% vit. C, 14% calcium, and 11% iron.



Before chilling and beating, the frosting will be thin and dark brown in color.



Beat the frosting mixture until it turns light brown with a slight sheen and a fluffy consistency. Set the bowl in a larger bowl of ice water to keep the mixture chilled.

| Hot Chocolate by the Bowlful |

Welcoming wisps of steam drift from a deep latte bowl of smooth-as-velvet cocoa. All you need now is a comfy robe and the Sunday newspaper.



HOT CHOCOLATE BY THE BOWLFUL

With such an enticing array of chocolate choices, it's worth trying different brands each time you make this delightfully decadent cocoa. **Start to finish:** 15 minutes

- 4 cups half-and-half, light cream, or whole milk
- 3 to 4 oz. semisweet chocolate, chopped
- 3 to 4 oz. bittersweet chocolate, chopped
- 1 Tbsp. dark-colored corn syrup

In a heavy, 2-quart saucepan combine half-and-half, semisweet chocolate, and bittersweet chocolate. Stir in dark corn syrup. Cook and stir over medium heat until chocolate melts and mixture is smooth. Serve in warmed latte bowls or mugs. Makes 8 servings.

Nutrition facts per serving: 270 cal., 23 g total fat (14 g sat. fat), 45 mg chol., 52 mg sodium, 17 g carbo., 3 g fiber, and 6 g pro. Daily Values: 16% vit. A, 2% vit. C, 12% calcium, and 8% iron.

| Top-of-the-World Brownies |

Reach to the sky on peaks of chewy fudge-nut brownies. Each wears a billowing thunderhead of crisp chocolate meringue.



TOP-OF-THE-WORLD BROWNIES

You can store these fudgy brownies for up to three days. Place them in a tightly covered container to keep them from drying out.

Prep: 20 minutes

Bake: 1 hour

$\frac{3}{4}$ cup butter

3 oz. unsweetened chocolate,
cut up

$1\frac{1}{3}$ cups sugar

2 tsp. vanilla

3 eggs

1 cup all-purpose flour

2 Tbsp. unsweetened
cocoa powder

$\frac{1}{2}$ cup coarsely chopped
hazelnuts (filberts) or pecans

2 egg whites

$\frac{2}{3}$ cup sugar

1 Tbsp. unsweetened cocoa
powder

| Top-of-the-World Brownies | continued

1. Preheat oven to 350° F. Line bottom and sides of an 8x8x2-inch baking pan with heavy foil; grease foil and set aside.

2. In a medium saucepan stir the $\frac{3}{4}$ cup butter and the chocolate over low heat just until melted. Remove from heat. Using a wooden spoon, stir in the $1\frac{1}{3}$ cups sugar and the vanilla. Cool about 5 minutes.

3. Add whole eggs, one at a time, beating after each just until combined. Stir in flour and the 2 tablespoons cocoa. Spread batter evenly in prepared pan. Sprinkle with nuts. Set aside.

4. In a small mixing bowl beat egg whites with an electric mixer on medium to high speed for 1 minute or until soft peaks form (tips curl). Gradually add the $\frac{2}{3}$ cup sugar, beating on high speed until stiff peaks form (tips stand straight) and sugar is almost dissolved. Reduce speed to low setting, beat in the 1 tablespoon cocoa.

5. Using a tablespoon, carefully dollop the meringue in 16 even mounds on top of the brownie batter, keeping about $\frac{1}{2}$ inch of space between them.

6. Bake for 1 hour or until a wooden toothpick inserted near the center of the brownie portion comes out clean. Cool brownies in pan on a wire rack for at least 1 hour. To serve, before cutting, lift whole brownie from pan using foil. Cut into 16 pieces.

Nutrition facts per brownie: 269 cal., 15 g total fat (7 g sat. fat), 63 mg chol., 107 mg sodium, 34 g carbo., 1 g fiber, and 4 g pro. Daily Values: 9% vit. A, 0% vit. C, 2% calcium, and 7% iron.

| Chocolate Buttons |

Wafer-thin cocoa snaps are drizzled with dark and white chocolate-mint icings. They're a sweet way to button up on a cold day.



CHOCOLATE BUTTONS

Store these bite-size charmers in an airtight container for up to three days. But they're usually gone in a day!

Prep: 25 minutes

Bake: 4 minutes

- $\frac{1}{4}$ cup butter, softened
- $\frac{1}{2}$ cup packed dark brown sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder
- 1 Tbsp. milk

- 1 tsp. vanilla
- $\frac{1}{4}$ tsp. baking soda
- $\frac{2}{3}$ cup all-purpose flour
- 4 oz. bittersweet chocolate, chopped
- 1 $\frac{1}{2}$ tsp. shortening
- $\frac{1}{2}$ tsp. mint extract
- 4 oz. white baking bar (optional)

| Chocolate Buttons | continued

1. Preheat oven to 375° F. In a large mixing bowl beat together the butter, brown sugar, cocoa powder, milk, and vanilla with an electric mixer until combined. Beat in baking soda and as much of the flour as you can. Stir in the remaining flour by hand until combined. Shape the dough into a ball.

2. Divide dough in half. On a lightly floured surface roll each half to 1/16-inch thickness. Cut with small (1- to 1 1/2-inch) round cookie cutters. Place on ungreased cookie sheets. Bake for 4 to 5 minutes or until edges are firm. Cool on cookie sheet for 1 minute. Transfer to wire racks; cool completely.

3. In a small heavy saucepan melt chocolate and shortening over low heat, stirring occasionally. Remove from heat. Stir in mint extract. Let stand until just cool enough to handle. If desired, in a second saucepan melt white baking bar over low heat, stirring occasionally; let stand.

4. Transfer the warm chocolate mixture to a sealable plastic bag. If using, transfer melted white baking bar to a second bag. Snip a 1/8-inch corner from the bag(s). Squeezing gently, drizzle melted chocolate-mint mixture and melted baking bar over cookies in threads. Let cookies stand until icing hardens. Makes about 12 dozen cookies.

Nutrition facts per 1-inch cookie: 15 cal., 1 g total fat (1 g sat. fat), 1 mg chol., 10 mg sodium, 2 g carbo., 0 g fiber, and 0 g pro.
Daily Values: 0% vit. A, 0% vit. C,
0% calcium, and 0% iron.

| Chose-Your-Ice Cream Sandwich |

Big, homemade chocolate cookies studded with candy decorations embrace the ice cream flavors you love best.



CHOSE-YOUR-ICE CREAM SANDWICH

Use a different flavor for each sandwich, or put two different ice creams in one sandwich. It's your choice. **Prep:** 20 minutes
Bake: 7 minutes **Freeze:** 2 hours

$\frac{1}{2}$ cup butter
 $\frac{1}{3}$ cup granulated sugar
 $\frac{1}{4}$ cup packed dark brown sugar
 $1\frac{1}{2}$ tsp. unsweetened cocoa powder
 $\frac{1}{4}$ tsp. baking powder

1 egg
 $\frac{1}{2}$ tsp. vanilla
 $1\frac{1}{2}$ oz. unsweetened chocolate, melted and cooled slightly
1 cup plus 2 Tbsp. all-purpose flour
Miniature chocolate-covered cream-filled mint patties (such as Junior Mints) and/or Assorted Chocolate Pieces
1 pint any flavor ice cream

| Chose-Your-Ice Cream Sandwich | continued

1. Preheat oven to 350° F. In a large mixing bowl beat butter with an electric mixer on high speed for 30 seconds. Beat in granulated sugar, brown sugar, cocoa, and baking powder until just combined. Beat in egg and vanilla. Stir in melted chocolate.

2. Beat in as much flour as you can with mixer. Stir in remaining flour. Drop dough by slightly rounded teaspoons, 2 inches apart, onto ungreased cookie sheet. Spread each dollop to about 3-inches diameter.

3. Bake for 7 to 8 minutes or until edges are firm. Immediately (while still warm) top half of the cookies with the chocolate-covered mints or chocolate pieces. Transfer cookies to a wire rack. Cool completely.

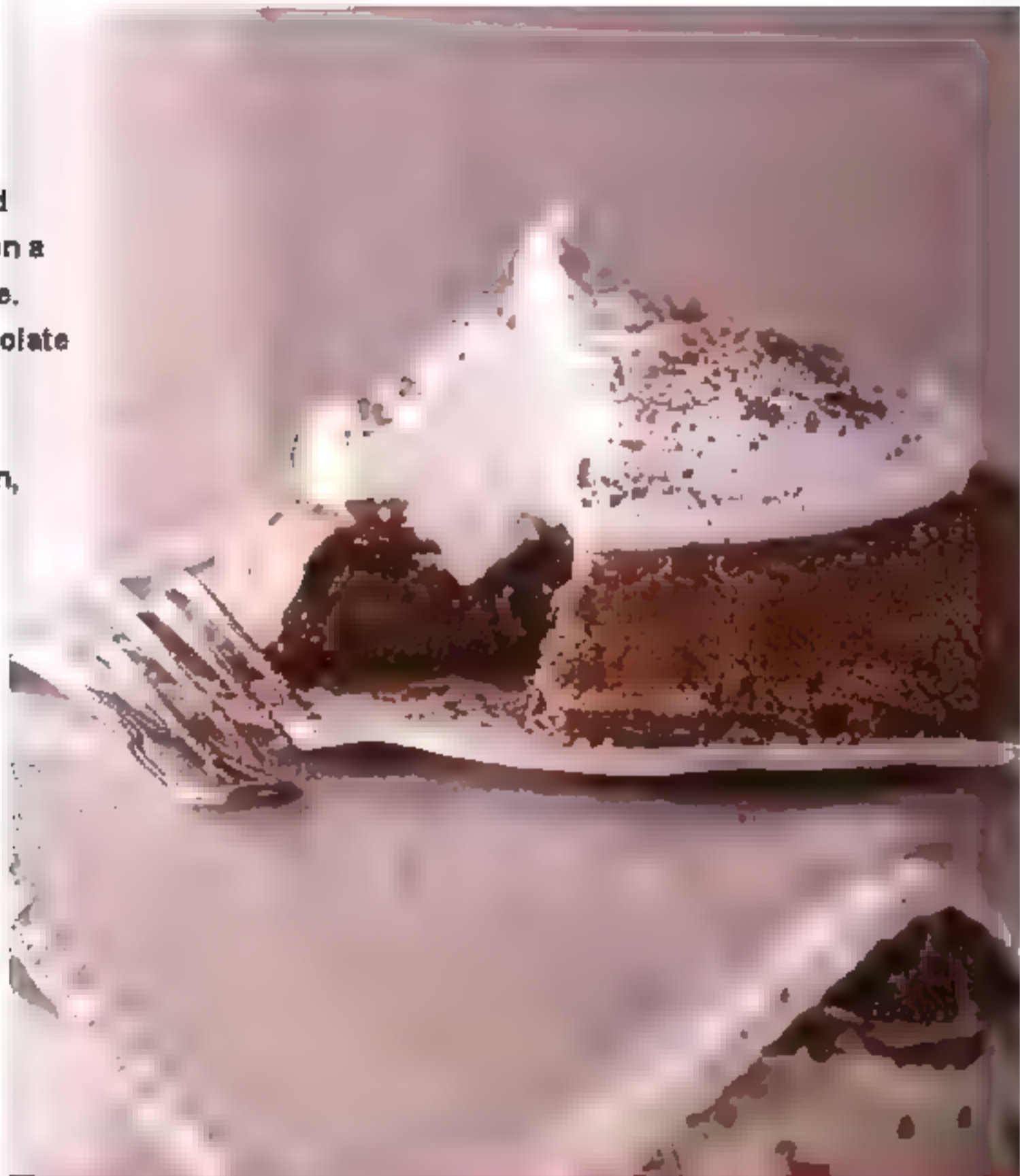
4. To assemble, let ice cream stand for 10 minutes to soften slightly. Place about 2 tablespoons ice cream on the flat side of the cookies without the candy toppers. Carefully place the candy-topped cookies on top of the ice cream, flat side down. Press cookie gently in center to slightly flatten sandwich.

5. Wrap each sandwich in plastic wrap; freeze for 2 hours. Let stand at room temperature for 5 minutes before serving. Freeze for up to 1 month. Makes 18 sandwiches.

Nutrition facts per sandwich: 149 cal., 8 g total fat (5 g sat. fat), 32 mg chol., 74 mg sodium, 18 g carbo., 0 g fiber, and 2 g pro. Daily Values: 6% vit. A, 0% vit. C, 3% calcium, and 4% iron.

| Dropped Chocolate Pie |

Uh oh! Good thing it fell on a serving plate. A silky chocolate cream pie, presented upside-down, begs you to dig in.



DROPPED CHOCOLATE PIE

For extra chocolate flavor, use grated bittersweet chocolate for the sprinkles.

Prep: 20 minutes **Bake:** 38 minutes

- 2 cups all-purpose flour
- 2 Tbsp. unsweetened cocoa powder
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{3}$ cup shortening
- $\frac{1}{3}$ cup butter
- 6 to 7 Tbsp. cold water
- 4 oz. semisweet chocolate chips

- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup cornstarch
- 3 cups milk
- 4 oz. unsweetened chocolate, chopped
- 5 egg yolks, beaten
- 1 Tbsp. butter
- 2 tsp. vanilla
- Sweetened whipped cream (optional)
- Grated chocolate (optional)

Dropped Chocolate Pie | continued

1. For crust, in a large mixing bowl stir together flour, cocoa, and salt. Using a pastry blender, cut in shortening and $\frac{1}{3}$ cup butter until pieces are pea-size. Sprinkle 1 tablespoon of water over the mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat, using 1 tablespoon of water at a time, until all the dough is moistened.

2. Preheat oven to 450° F. Divide dough in half. Form each half into a ball. Cover and refrigerate one ball. On a lightly floured surface, flatten remaining ball. Roll from center to edges into a 12-inch circle. Transfer to a 9-inch pie plate, avoid stretching. Gently press into plate. Trim edges. Line with double-layer of foil.

3. Bake pastry for 8 minutes. Remove foil, bake 5 minutes more or until firm and dry. Sprinkle with the semisweet chocolate chips. Cool completely on a wire rack. Reduce oven temperature to 325° F.

4. For filling, in a 2-quart saucepan stir together sugar and cornstarch. Stir in milk and unsweetened chocolate. Cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more.

5. Slowly stir 1 cup of the hot mixture into the beaten egg yolks. Pour egg yolk mixture into hot filling in pan. Bring just to boiling; reduce heat. Cook and stir for 2 minutes. Remove from heat. Stir in remaining butter and vanilla. Let cool 10 minutes.

6. Meanwhile, on a lightly floured surface, flatten chilled dough. Roll from center to edges to form a 12-inch circle. Pour warm filling mixture into baked pastry shell. Place pastry top over the filling mixture, pressing into pastry edge to seal. Trim dough to edge of pie plate.

7. Gently prick top of pastry with a fork. Bake for 25 minutes or until crust is firm and dry. Cool for 1 hour on a wire rack. Cover and

chill for 2 to 24 hours before serving.

8. To serve, invert a serving platter on top of pie. Turn pie upside-down. Remove pie plate. If desired, top with whipped cream and grated chocolate. Makes 10 to 12 servings.

Nutrition facts per serving: 461 cal, 28 g total fat (13 g sat. fat), 131 mg chol., 169 mg sodium, 50 g carbo., 2 g fiber, and 9 g pro. Daily Values: 37% vit. A, 1% vit. C, 11% calcium, and 18% iron.

| Chocolate Casserole |

This pudding-cake cousin warms you through and through with its combination of chunky peanut butter, semi-sweet chocolate, and a chocolate graham cracker topping.



CHOCOLATE CASSEROLE

A hot chocolate mixture poured over the batter makes the liquid center.

Prep: 15 minutes **Bake:** 35 minutes

- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ cup sugar
- $\frac{3}{4}$ tsp. baking powder
- $\frac{1}{3}$ cup milk
- 1 Tbsp. cooking oil
- 1 tsp. vanilla
- $\frac{1}{4}$ cup chunky peanut butter

- $\frac{1}{3}$ cup semisweet chocolate pieces
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $\frac{3}{4}$ cup boiling water
- $\frac{1}{3}$ cup coarsely chopped honey-roasted peanuts
- 2 Tbsp. crumbled chocolate-flavored graham crackers (optional)
- cream or whipped cream (optional)

Chocolate Casserole | continued

1. Preheat oven to 350° F. In a medium mixing bowl combine flour, the $\frac{1}{4}$ cup of sugar, and baking powder. Add milk, oil, and vanilla. Using a wire whisk, stir until smooth. Stir in peanut butter and semisweet chocolate pieces.

2. Pour batter into an ungreased 1-quart casserole. Set aside. In same mixing bowl stir together remaining sugar and cocoa. Gradually stir in boiling water. Pour mixture evenly over batter in casserole.

3. Bake, uncovered, 35 to 40 minutes or until a wooden toothpick inserted into the cake portion comes out clean. Remove from oven; top with peanuts and graham cracker crumbs, if desired. Serve warm with cream or whipped cream if desired. Makes 6 servings.

Nutrition facts per serving: 333 cal., 15 g total fat (3 g sat. fat), 1 mg chol., 170 mg sodium, 42 g carbs., 3 g fiber, and 7 g pro. Daily Values: 0% vit. A, 0% vit. C, 9% calcium, and 9% iron.



KISSIN' COUSINS

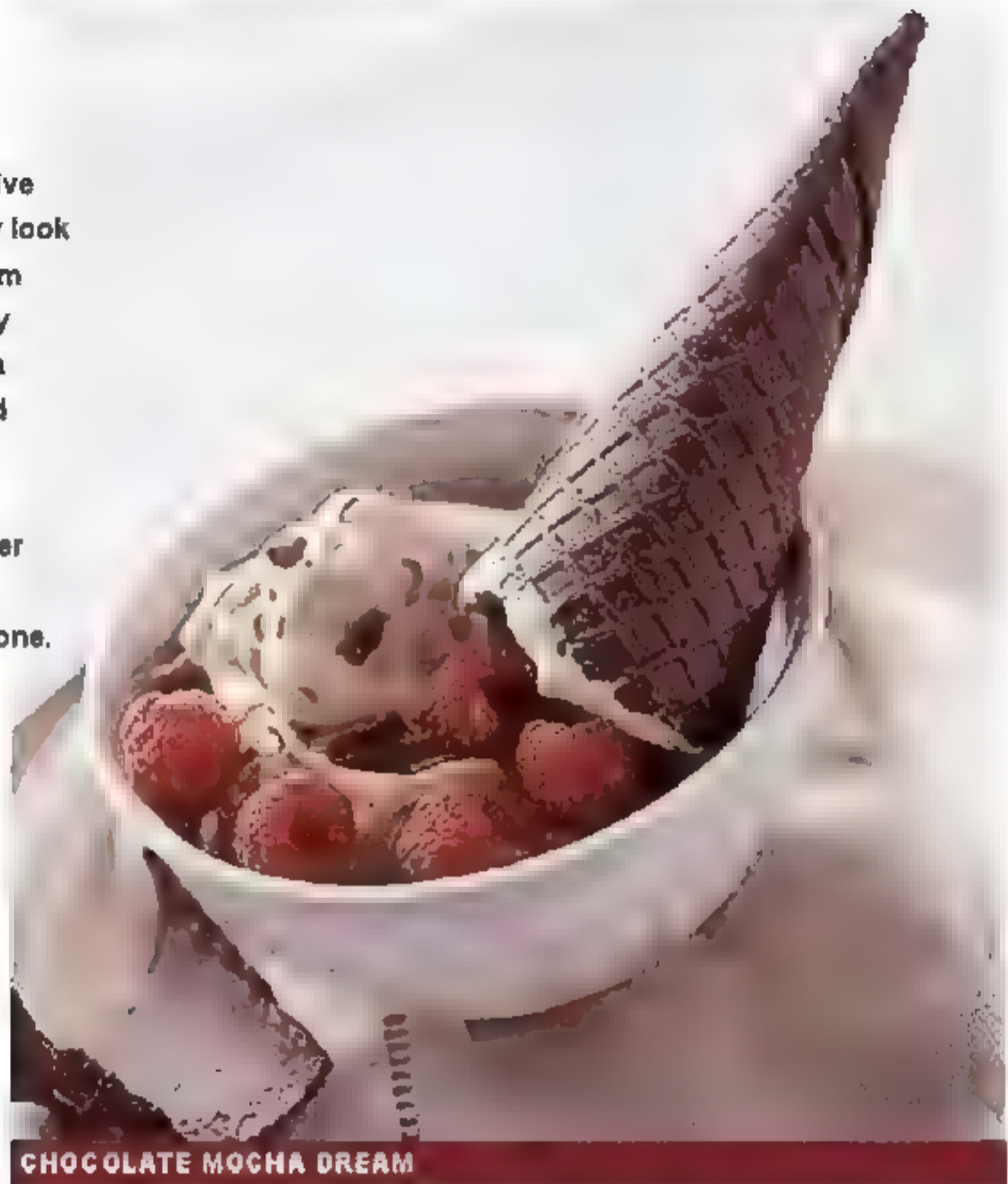
A Brazilian relative of the cocoa bean, called cupuaçu (koo-poo-AH-soo), has been successfully turned into a twin of chocolate. The resulting product, called an "Amazon Bar," has the look, texture, and flavor of a fine chocolate, with faint notes of fruit and coffee.

Amazon Bars come in dark and milk varieties, plain or with almonds or crisped rice. All are naturally caffeine-free and can be used for baking (products made with them will be lighter in color than those made with chocolate).

Look for Amazon Bars in specialty supermarkets. Or, you can order them from the Amazon Origins, Inc., Internet site at <http://www.amazonorigins.com>. Note: A portion of the profits from sales benefits preservation of the Brazilian rain forest and endangered species.

| Chocolate Mocha Dream |

This deceptive dessert may look like ice cream but it's really fluffy mocha pudding and plump raspberries nestled under that crisp chocolate cone.



CHOCOLATE MOCHA DREAM

Berries and chocolate are a luscious combination—luckily fresh berries are now available all year. If you can't find raspberries, strawberries will do.

Prep: 15 minutes

Chill: 2¼ hours

- ½ cup sugar
- 4 tsp. instant espresso powder or instant coffee crystals
- 1 envelope unflavored gelatin

- 1 cup milk
- 2 3-oz. pkgs. cream cheese, softened
- ½ cup whipping cream
- 4 oz. milk chocolate, chopped
- 2 cups fresh raspberries
- 8 chocolate-flavored rolled sugar ice cream cones

| Chocolate Mocha Dream | continued

1. In a small saucepan combine sugar, espresso powder or coffee crystals, and gelatin. Stir in milk. Cook and stir over medium-low heat until gelatin is dissolved.

2. In a medium mixing bowl beat softened cream cheese until fluffy. Gradually beat in milk mixture. Chill 1 hour or until partially set. Cover, chill 1 1/2 hours more or until firm.

3. In a chilled mixing bowl beat whipping cream with electric mixer on medium speed 1 minute or until cream just begins to thicken. Add gelatin mixture; beat 2 to 3 minutes or until smooth. Fold in chopped chocolate. Cover and chill for 15 to 30 minutes or until this mousse mixture mounds when spooned.

4. To serve, fill cones with about 1/4 cup raspberries, reserving a few berries for garnish. Scoop about 1/4 cup of the mousse into each cone. Serve as a traditional cone or invert into chilled bowls and garnish with remaining berries. Makes 8 servings.

Nutrition facts per serving: 306 cal., 19 g total fat (11 g sat. fat), 46 mg chol., 132 mg sodium, 31 g carbo., 1 g fiber, and 6 g pro.
Daily Values: 19% vit. A, 14% vit. C, 9% calcium, and 7% iron.

| Incredible Rice Pudding |

A homespun dessert bakes into three special layers: rice pudding at the bottom, chocolate custard in the middle, and a paper-thin brownie crust. Serve it warm or cold, but don't forget the chocolate-molasses sauce.



INCREDIBLE RICE PUDDING

Equal amounts of dark corn syrup or sorghum syrup may be substituted for the molasses in the chocolate sauce recipe.

Prep: 20 minutes

Bake: 1 hour

- 4 eggs, slightly beaten
- 2 cups half-and-half, light cream, or whole milk
- $\frac{1}{3}$ cup sugar
- $\frac{1}{4}$ cup unsweetened cocoa powder

- 1 tsp. vanilla
- 1 cup cooked rice, cooled
- 4 oz. semisweet chocolate, chopped
- 1 recipe Molasses-Chocolate Sauce

| Incredible Rice Pudding | continued

1. Preheat oven to 325° F. In a large bowl beat together eggs, half-and-half, sugar, cocoa, and vanilla with a rotary beater or wire whisk. Stir in rice and chocolate. Pour custard mixture into a 1 ½- or 2-quart casserole. Place dish in a 13x9x2-inch baking pan set on an oven rack. Carefully pour 1 inch of boiling water into baking pan.

2. Bake, uncovered, for 60 to 65 minutes or until a knife inserted near center comes out clean.

3. To serve, spoon warm pudding into bowls. Pour 1 to 2 tablespoons Molasses-Chocolate Sauce over each serving. Makes 6 to 8 servings.

Molasses-Chocolate Sauce: In a saucepan stir together ¼ cup packed brown sugar and 1 tablespoon cornstarch. Stir in ⅓ cup water, 2 tablespoons chocolate-flavored syrup, and 1 tablespoon molasses. Cook and stir mixture over medium-low heat for 2 minutes more or until thickened and bubbly.

Nutrition facts per serving: 401 cal., 19 g total fat (11 g sat. fat), 172 mg chol., 84 mg sodium, 52 g carbo., 1 g fiber, and 10 g pro. Daily Values: 16% vit. A, 1% vit. C, 13% calcium, and 16% iron.

Burnt Sugar Candy Bar Cake

If you've got melted chocolate on your hands, you're eating it too slowly.



BURNT SUGAR CANDY BAR CAKE

Cooking the sugar until it's caramelized ("burnt") gives the cake a rich flavor. For the topping, use the candy bar or several kinds of candy bars that you love most.

Prep: 40 minutes **Bake:** 25 minutes

Assembly: 20 minutes

$\frac{3}{4}$ cup granulated sugar
 $\frac{3}{4}$ cup hot water
 3 cups all-purpose flour
 $1\frac{1}{2}$ tsp. baking powder
 $\frac{1}{4}$ tsp. baking soda

$1\frac{1}{2}$ cups granulated sugar
 $\frac{3}{4}$ cup butter, softened
 2 egg yolks
 2 tsp. vanilla
 2 egg whites
 1 recipe Browned Butter Frosting
 Coarsely chopped assorted candy bars, such as Hershey's, Mars, Nestlé, or other (optional)
 $1\frac{1}{2}$ cups finely chopped assorted candy bars

Deep Chocolate Cake | continued

1. Grease and lightly flour three 8x1 1/2-inch round baking pans or two 9x2-inch pans. In a large skillet cook the 3/4 cup sugar over medium-high heat until the sugar just begins to melt. Do not stir. Reduce heat; cook until sugar is golden brown, about 1 to 3 minutes more, stirring mixture constantly.

2. Carefully stir in hot water (syrup will form lumps). Bring mixture to boiling; reduce heat. Continue stirring until mixture is free of lumps. Remove from heat. Pour syrup into a large glass measuring cup. Add additional water to equal 1 1/4 cups liquid. Set aside to cool.

3. Preheat oven to 350° F. In a large mixing bowl stir together flour, baking powder, and baking soda. Beat together the 1 1/2 cups sugar, the 1/2 cup butter, egg yolks, and the vanilla with an electric mixer on medium speed for 1 minute or until mixture is smooth.

4. Alternately add flour mixture and sugar syrup to egg yolk mixture, beating on low speed after each addition just until combined. Clean beaters thoroughly. In a medium mixing bowl beat egg whites until stiff peaks form (tips stand straight). Fold into batter. Divide batter into baking pans; spread evenly.

5. Bake for 25 to 30 minutes or until a wooden toothpick inserted near center comes out clean. Cool in pans on wire rack for 10 minutes. Remove cakes from pans; transfer to wire racks; cool completely. Prepare Browned Butter Frosting (right).

6. To assemble, spread 1/2 cup Browned Butter Frosting over bottoms of two of the cake layers. Sprinkle each frosted layer with half of the finely chopped candy. Stack these layers on cake plate, frosted sides up. Place the third (unfrosted) layer on top, rounded side up.

7. Spread remaining frosting on top and sides of cake. Garnish with the coarsely chopped candy bar pieces, if desired. Makes 16 servings.

Browned Butter Frosting: In a small saucepan heat and stir 1/2 cup butter* over low heat until melted. Continue heating until butter turns a nut-brown color.

Remove from heat; cool for 5 minutes. In a large mixing bowl beat together two 3-oz. packages of softened cream cheese with 3 tablespoons butter until combined. Beat in about 2 cups sifted powdered sugar. Beat in the browned butter and vanilla. Gradually beat in 4 1/2 more cups sifted powdered sugar and 2 to 3 teaspoons milk until frosting is of spreading consistency.

*Note: Use butter only. Margarine or other spreads will not yield the same results and could keep the frosting mixture from setting properly.

Nutrition facts per serving: 611 cal., 26 g total fat (15 g sat. fat), 80 mg chol., 269 mg sodium, 95 g carbo., 1 g fiber, and 5 g pro. Daily Values: 24% vit. A, 0% vit. C, 7% calcium, and 10% iron.